

In the 18th century, chocolate was served as a hot drink and used as a garnish or a food coloring. Notice how this Tixall Hall wafer "receipt" instructs the cook to add "as much Chocolate as will cullor them to your mind." Not until the 19th century was chocolate used as a primary flavoring for cakes, candies, and other desserts. Perhaps its use as a coloring gradually increased its popularity as a flavor by itself.

To Make Wafers White

Take 2 pd. of fine flower, 3 quarts of fine sugar, finely beat 2 Eggs half a pint of Rose water and as much fair water as will make the batter thin Enough bake them in Irons and roll them for Chocolate wafers, you may add to the Batter as much Chocolate as will cullor them to your mind; and if they stick to your Irons add a little cream to your Batter.

Tixall Hall Manuscript Cookbook

Chocolate Wafers (Modern)

<i>1 cup sugar</i>	<i>1 cup flour</i>
<i>2 eggs, well beaten</i>	<i>1 tsp. baking powder</i>
<i>2 squares unsweetened</i>	<i>1/4 tsp. salt</i>
<i>chocolate</i>	<i>1 tsp. vanilla</i>
<i>1/2 cup butter</i>	

Gradually add sugar to eggs. Melt chocolate with butter; stir into eggs. Sift together flour, baking powder, and salt and add to the first mixture. Add vanilla. Bake in greased 10 1/2 x 15 1/2-inch pan in moderate oven (350 degrees) for 12 to 15 minutes. Cool completely before cutting. May be dusted with powdered sugar. Makes about 7 dozen.